



# SEASONS

RUFFLETS ST. ANDREWS

From our very own kitchen garden at Rufflets and the rich larder of Scottish produce on our doorstep, we draw inspiration from the ever-changing seasons to create menus using some of the finest ingredients available to us in the Kingdom of Fife and beyond.

Head Chef, David Kinnes and our gardener, Phil Harper, share the same uncompromising commitment to deliver food at its freshest from garden to plate. Our gardening team work all year round to provide the kitchen with a steady supply of fresh produce.

Our beef, lamb, poultry, game and pork is sourced by our butcher, John Henderson (Fife) from some of the best farms across Scotland, and fish and seafood come from the nearby East Neuk fishing villages and the West Coast of Scotland.

Raith Fruit & Veg, Kirkcaldy supplement our own fresh garden produce.

Our eggs are free-range and are from Blyth's Farm in central Fife, and we are proud to work with passionate artisan producers including Wild Taste (Fife).

We invite you to take a stroll through our beautiful grounds and evolving kitchen garden, where our home grown produce starts its journey – or just sit back and soak up the views.

**Grown with love, cooked with passion.**

## Starter

### Red mullet £11

Seared red mullet – minestrone of vegetables – bisque – spaghetti – sea herbs (GF\*)

### Quail £10

Roast quail – beetroot – pearl barley – celeriac – kale (GF\*)

### Pig cheek £9

Slow-cooked pig cheek – braised pork belly – Penman's of Crail black pudding  
burnt apple purée – crisp apple (GF\*)

### Wild mushroom £9

Wild mushrooms – farragon – marinated tofu – spinach – confit garlic – falafel (Vg)

### Sea trout £11

Cured sea trout – crispy skin – crushed minted peas – tartare Hollandaise – lemon gel (GF)

*Some dishes can be adapted to suit dietary requirements.*

**Vegetarian & Vegan (Vg) Gluten Free (GF) Gluten Free with amendments (GF\*)**

*Details of allergen content are available upon request from your server.*

Prices inclusive of VAT at the current rate. Gratuities are discretionary.



## Main Course

### Beef fillet £30

Scotch beef fillet – slow-cooked short rib – whipped potato – asparagus  
salsify – bone marrow sauce (GF)

### Cod £26

Cod fillet – spinach – chorizo – broth of vegetables – gnocchi – wild leeks – soft herb crust (GF\*)

### Duck £27

Honey-glazed duck breast – pearl barley and wild mushroom risotto – duck bon bon  
crosnes – blackberry purée – juniper jus

### Cauliflower £19

Roasted cauliflower – sweet potato and chickpea tagine – flatbread – mint raita – crispy onions (Vg)

### Halibut £28

Gigha halibut – bacon jam – seared foie gras – savoy cabbage – celeriac – smoked mash – truffle foam (GF\*)

### Sirloin £32

Chargrilled 10oz Scotch sirloin steak – confit vine tomatoes – field mushroom  
wild garlic and rosemary – pont neuf – green peppercorn sauce (GF)

## Dessert

### Chocolate £9

Chocolate and peanut butter bar – salted caramel – caramelised banana  
banana sorbet – chocolate twist (Vg)

### Prune & Armagnac £8

Prune & Armagnac parfait – prune cake – white chocolate ganache  
caramel shards – honeycomb

### Buttermilk £8

Buttermilk pannacotta – baked rhubarb – rhubarb and rosewater syrup – rose petal – langues de chat (GF\*)

### Lemon £9

Lemon meringue – pine nut ice cream – lemon gel – crystallised pine nuts

### Cheese

Scottish cheeses – truffled honey – oatcakes – celery – chutney (GF\*)

Strathdon Blue – Minger – Arran Cheddar

One cheese £10

Two cheeses £12

Three cheeses £14

### Coffee and Petits Fours £4

*A selection of dessert wines and ports are available from our wine list*